



THE BIG NIGHT OUT® MEETS THE RED, WHITE AND BLUE.
DISCOVER AUTHENTIC AMERICAN FLAVORS WITH OUR NEWEST LIMITED-TIME MENU.

FIRST COURSE

Boston Lager Cheddar Cheese Fondue

Samuel Adams Boston Lager®, cheddar and Emmentaler cheeses accented with Nueske's Applewood-Smoked Bacon, onion, Dijon mustard, Tabasco® and scallions

GF - Request to be made with Redbridge® beer. Request GF dipper bowl.

SECOND COURSE

Wisconsin Wedge Salad

Iceberg wedge with Roma tomatoes, Emmi Roth Käse Gorgonzola, Nueske's Applewood-Smoked Bacon and Peppercorn Ranch Dressing

GF

THIRD COURSE

Our entrée course is served with your choice of cooking style. See page four of the menu for cooking style options. Additional charges may apply.

Fondue Feast*

Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti

GF - Request to substitute Wild Mushroom Sacchetti.

Fondue Fusion*

Cold-Water Lobster Tail, Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti

GF - Request to substitute Wild Mushroom Sacchetti.

Lobster Indulgence*

Cold-Water Lobster Tail(s), Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti

GF - Request to substitute Wild Mushroom Sacchetti.

FOURTH COURSE

Chocolate Wildberry Crunch Fondue

Our take on a timeless American classic, PB & J. This one is sure to put a smile on your face! Milk chocolate, crunchy peanut butter with a purée of blackberries, raspberries and strawberries

GF - Request GF dessert plate.

Customize your Big Night Out. Ask your server for details on regular menu item substitutions.

FOUR-COURSE AMERICAN CRAFT BEER PAIRING FLIGHT

Four-course Pairing Flight (6 oz pour of each beer)

FIRST COURSE



**Samuel Adams Boston Lager®
Boston, MA**

SECOND COURSE



**Sierra Nevada Pale Ale
Chico, CA**

THIRD COURSE



**Stone IPA
Escondido, CA**

FOURTH COURSE



**Rogue Chocolate Stout
Newport, OR**

FOUR-COURSE AMERICAN WINE PAIRING FLIGHT

Four-course Pairing Flight (3 oz pour of each wine)

FIRST COURSE



**Chateau Ste. Michelle Pinot Gris
Columbia Valley, WA
GF**

SECOND COURSE



**Murphy Goode Chardonnay
California
GF**

THIRD COURSE



**Coppola Claret
Sonoma, CA
GF**

FOURTH COURSE



Cabernet Sauvignon

**Noble Vines 337 Cabernet
Lodi, CA
GF**

Nutritional menus are available upon request.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.

GF=Gluten Free

Specialty Drinks* GF

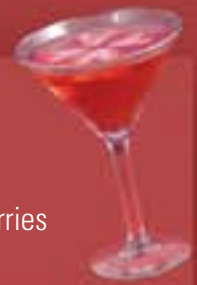


Yin & Yang

The perfect balance! Godiva White Chocolate Liqueur, Stolli Vanil Vodka and ice cream topped with chocolate shavings

Love Martini

Love at first sip!
Malibu Rum, peach schnapps, cranberry juice and fresh strawberries
Rav Gigniliant - Melbourne, Florida



Blackberry Sage Lemonade

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage

Ask your server how to kick it up with a shot of BACARDI LIMON!

Sangria Red or White

Red - Bursting with fresh fruit and a hint of blackberry

White - A perfect blend of tropical mango and crisp white wine

All of these drinks are gluten-free.

*This is a list of our core specialty drinks. For more specialty beverages for this location, please ask your server for a full list.

Wines by the Glass** GF

Sparkling Wines

Luccio, Moscato d' Asti, Piedmont, Italy, [Any Vintage], (The Prestige Wine Group)

Sweet White/Blush Wines

Schmitt Söhne, Riesling, Spätlese, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany

Beringer, White Zinfandel, California

Jekel, Riesling, Monterey County, California

White Wines

MezzaCorona, Pinot Grigio, Vigneti delle Dolomiti, Trentino, Italy, [Any Vintage], (Prestige Wine Imports)

Matua Valley, Sauvignon Blanc, Marlborough, New Zealand, [Any Vintage], (Foster's Group)

Kendall-Jackson, Chardonnay, "Vintner's Reserve", California, [Any Vintage], (Majestic Fine Wines)

Cupcake, Chardonnay, "Vintner's Reserve," California, [Any Vintage]

Red Wines

Estancia, Pinot Noir, "Pinnacles Ranches," Monterey County, California, [Any Vintage], (Constellation)

Mirassou, Pinot Noir, "Coastal Selection," Monterey County, California, [Any Vintage], (Gallo)

Portillo, Malbec, Alto Valle de Uco, Mendoza, Argentina, [Any Vintage], (Palm Bay: Bodegas Salentein)

Folio a Deux, Red, "Ménage à Trois," Red, California, [Any Vintage], (Trinchero Family Estates)

Tangley Oaks, Merlot, Napa Valley, California, [Any Vintage], (Terlato Wines)

Ravenswood, Zinfandel, "Zen of Zin Old Vine," California, [Any Vintage], (Constellation)

14 Hands, Cabernet Sauvignon, Washington, [Any Vintage], (Ste. Michelle Wine Estates)

Louis M. Martini, Cabernet Sauvignon, Napa Valley, California, [Any Vintage], (Gallo)

**This is a list of our core wines by the glass. For additional wines that may be offered by this location, please ask your server for a full wine list.

This menu and the information on it is provided by The Melting Pot in cooperation with the Gluten Intolerance Group® (GIG®) as a service to our guests. The Melting Pot and GIG® assume no responsibility for its use and information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs.



Cheese Fondue

Our cheese fondue selections include rustic artisan breads, fresh vegetables and crisp Granny Smith apples. Please choose one cheese fondue per cooktop at your table.

GF - Request a GF cheese dipper bowl and no bread or chips.

Spinach Artichoke Cheese Fondue

Rich Fontina and Butterkäse cheeses blend perfectly with spinach, artichoke hearts and garlic

GF

Fiesta Cheese Fondue

Aged cheddar cheese pairs with lager beer, jalapeño peppers and salsa, made as spicy as you like

GF - Request to be made with Redbridge® beer.

Cheddar Cheese Fondue

Aged medium-sharp cheddar and Emmenthaler Swiss cheeses melt beautifully with lager beer, garlic and seasonings

GF - Request to be made with Redbridge® beer and no Worcestershire sauce.

Wisconsin Trio Cheese Fondue

Rich Fontina and Butterkäse join buttermilk bleu cheese, white wine, scallions and a hint of sherry

GF

Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses come together with white wine, garlic, nutmeg, lemon and Kirschwasser

GF

Big Night Out Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.

See Big Night Out page for GF information.



Salads

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, aged cheddar cheese, Roma tomatoes, seasoned croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our sweet and tangy House Dressing

GF - Request no croutons.

Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette

GF

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan and seasoned croutons finished with Parmesan-encrusted pine nuts

GF - Request no croutons.

California Salad

Mixed baby greens, Roma tomatoes, candied pecans and rich Gorgonzola cheese with Raspberry Black Walnut Vinaigrette

GF

Big Night Out Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

See Big Night Out page for GF information.



Individual Entrée Selections*

Our Chef has created some of the best entrée selections for your fondue experience. Each entrée is accompanied by your choice of one of our delicious salads and an array of fresh vegetables. Enjoy cooking your entrées in any of our four, flavorful cooking styles.

Land & Sea

Premium filet mignon, all-natural breast of chicken and succulent white shrimp

GF

The French Quarter

Premium filet mignon, all-natural breast of chicken and succulent white shrimp all seasoned with Cajun spices and accompanied by flavorful Andouille sausage

GF

Seafood Trio

Sesame-crusting sushi-grade ahi tuna, succulent white shrimp and cedar-plank salmon

GF

All-Natural Breast of Chicken

GF

Filet Mignon 6 oz. 9 oz.

GF

Add a cold-water lobster tail to any individual entrée. **GF**

Cedar-Plank Salmon

Our version of an American classic with a perfectly-balanced smoky flavor

GF

Pacific Rim

All-natural breast of chicken, teriyaki-marinated sirloin, succulent white shrimp, citrus-infused pork tenderloin, breast of duck and chicken and vegetable potstickers

GF - Request a substitution for teriyaki-marinated sirloin and potstickers.

The Vegetarian

A selection of fresh vegetables including edamame or onion rings, artichoke hearts, Portobello mushrooms and asparagus served with Thai peanut-marinated tofu, spinach artichoke ravioli and our Big Night Out pasta

GF - Request substitutions for tofu, ravioli and Big Night Out pasta.

Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée.

FIRST COURSE

Your choice of any of our delicious cheese fondues

GF - See Cheese Fondue for GF information.

SECOND COURSE

Your choice of any of our freshly-made salads

GF - See Salads for GF information.

THIRD COURSE*

Sesame-crusting sushi-grade ahi tuna, succulent white shrimp, seasoned choice angus sirloin, herb-crusting all-natural chicken breast and teriyaki-marinated sirloin

GF - Request a substitution for Teriyaki-Marinated Sirloin.

Add a cold-water lobster tail **GF**

FOURTH COURSE

Your choice of any of our decadent chocolate fondue desserts listed in our dessert menu

GF - See Dessert Menu for GF information.

Entrée Cooking Styles

For your cooking enjoyment, choose from four chef-created styles designed to enhance your entrée selections.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms

GF

Court Bouillon

Vegetable broth hand-seasoned with herbs and spices

GF

Bourguignonne

Go European with this cooking style in cholesterol-free canola oil / 0g trans-fat oil

GF - Request no batters.

Mojo

Caribbean-inspired bouillon featuring fresh-garlic and citrus flavors

GF

*Our Fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

GF = Gluten-Free



Chocolate Fondue

Experience the perfect fondue finale with decadent chocolate fondue creations.

GF - Request GF dessert plate: strawberries, bananas, plain marshmallows and pineapple.

Dippers...

Enjoy fresh strawberries, bananas, cheesecake, Rice Krispies Treats®, marshmallows, pound cake and brownies with your choice of the following chocolate fondues.

Big Night Out® Feature - Chocolate Wildberry Crunch Fondue

Our take on a timeless American classic, PB & J. This one is sure to put a smile on your face! Milk chocolate, crunchy peanut butter with a purée of blackberries, raspberries and strawberries

GF

The Original

Our original milk chocolate swirled with creamy, crunchy peanut butter.

GF

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

GF

Cookies 'n Cream Marshmallow Dream

Escape in a world of dark chocolate topped with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

GF - Request no Oreo® cookie bits.

Chocolate S'mores

The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

GF - Request no graham cracker bits.

Bananas Foster

Bananas and a hint of cinnamon swirled in white chocolate create the fondue version of this favorite dessert. And, we didn't forget the heat as we flambé it tableside.

GF

Flaming Turtle

We consider it Fondue Candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

GF

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

GF

Special Event

Feeling creative? You make the culinary call by selecting from milk, dark or white chocolate and adding Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

GF

GF = Gluten-Free

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

Nutritional menus are available upon request.